

31361. PERSEA AMERICANA Miller.**Avocado.**

From Chile. Received through Mr. José D. Husbands, Limavida, Chile, June 26, 1911.

"There are two and perhaps three classes in this lot, having green and black-purple skins like some eggplants. They are very highly esteemed and very expensive. These cost me \$6 per dozen, Chile money, or \$3 gold. They find a ready sale at these high prices. May be shipped when nearly ripe and ripen upon the journey or afterwards. I purchased these, and the friend who sent them ate the fruit for his trouble. They are delicious eaten with salt and pepper and as a salad for breakfast, lunch, dinner, or at any time. Liked better than olives.

"Up to the year 1854 paltas were not considered a comestible fruit and in no way appreciated except as an ornamental tree. The black paltas of Quillota were considered unfit for food for many years afterwards, but now the variety is held in the highest esteem. It is believed to have originated from accidental crossing in the gardens of Quillota with wild Peruvian varieties. In the station of this city one sees paltas offered for sale of many colors, sizes, and shapes: Green, brown, red, russet, etc." (*Husbands.*)

31362. DYERA COSTULATA (Miq.) Hook. f.

From Lawang, Java. Presented by Mr. M. Buysman, Botanic Garden. Received June 19, 1911.

"A Sumatra tree, which produces a surrogate for caoutchouc. A company for the manufacture of articles of this gum is to be formed at Surabaya with a capital of several million florins." (*Buysman.*)

Distribution.—An apocynaceous tree found in Sumatra and other Malayan islands.

31363. DOLICHOS LABLAB L.**Bonavist bean.**

From Paris, France. Purchased from Vilmorin-Andrieux & Co. Received June 27, 1911.

Stringless.

31365. (Undetermined.)**Kiffy.**

From Liberia, Africa. Procured from Mr. Henry Stewart through Mr. G. N. Collins. Received June 23, 1911.

"A cucurbitaceous plant. The seeds of this plant when parched and ground produce a delicious condiment. Kiffy seed is an important ingredient in the popular Liberian dish *dumboy*. The flavor of the parched seed is similar to that of the parched seeds of *Sesamum indicum* which are used in the same way by the natives of Liberia.

"The gourdlike fruits, about the size and shape of a goose egg, are produced on vines like the ordinary gourd. The method of securing the seeds practiced by the Liberians is to macerate the fruits in water and wash them free from the pulp. The season required for maturing the fruit is probably too long to permit the plant being grown anywhere in this country except in the extreme South." (*Collins.*)

31366. EUGENIA sp.

From Paraguay. Presented by Mr. C. F. Mead, Villa Encarnacion. Received June 28, 1911.

"This is called in Guarany *ñangapiri*. Fruit found in the mountains of Paraguay. In size and color same as May Duke cherry; tree also grows to the same height and shape as the one producing this fruit; contains from 1 to 3 seeds and has a button on the bottom similar to the quince. It is beautiful to look at, but the taste is nothing wonderful according to my palate. Tree is found only inside of the forest in shade, so it can not be very resistant to frost." (*Mead.*)